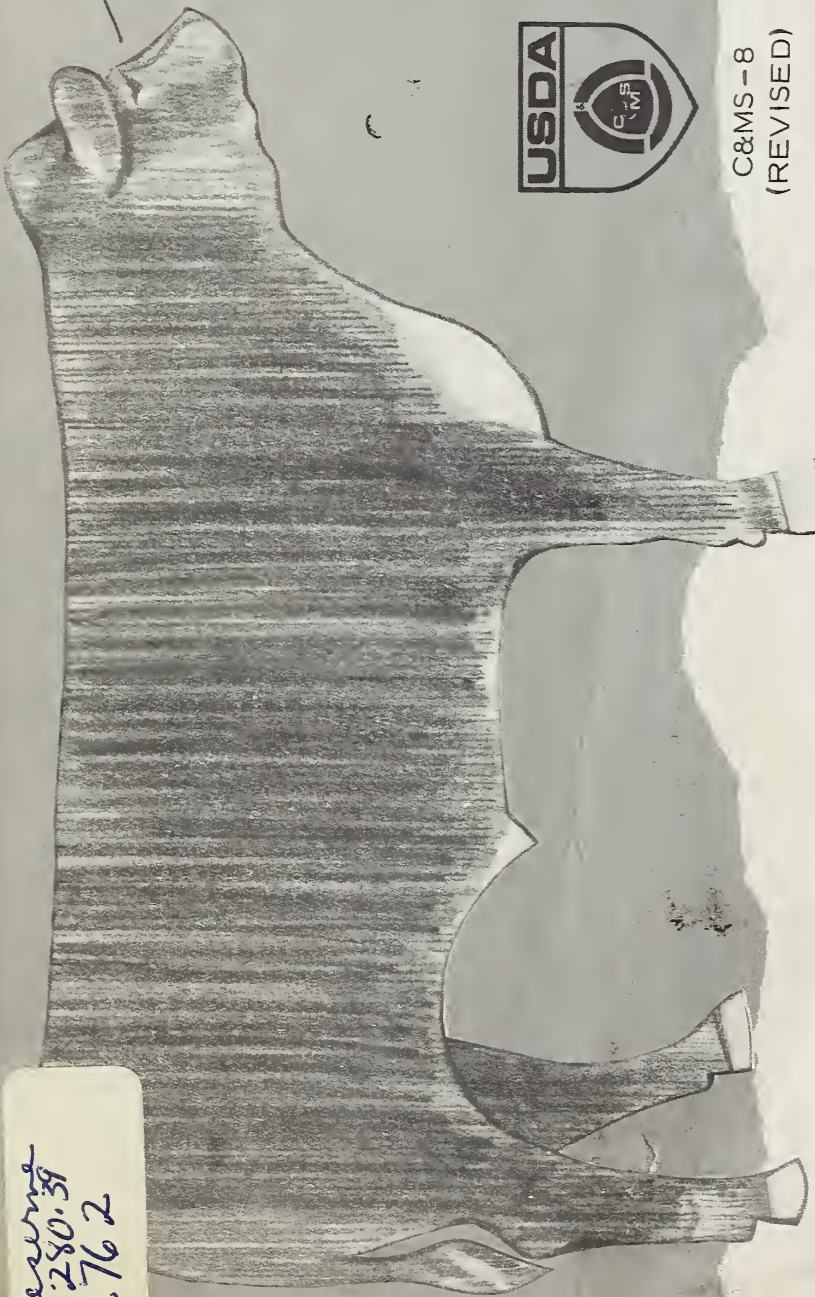


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A 280.39
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USDA'S AUG 25 1966

CURRENT SERIAL RECORDS

BEEF CARCASS EVALUATION SERVICE



USDA'S BEEF CARCASS EVALUATION SERVICE

As a service to the livestock industry, the Livestock Division of USDA's Consumer and Marketing Service has developed a program for certifying detailed carcass information from specific slaughter cattle.

Many beef cattle producers, breed associations, agricultural experiment stations, and others interested in beef cattle improvement have asked for this type of service.

In the past, the Livestock Division's Meat Grading Branch has provided carcass evaluation information on a limited basis. Since no satisfactory means of maintaining animal identity through the slaughtering process was available, such carcass data could be furnished only unofficially—on carcasses which were pointed out to graders after the animals were slaughtered.

HOW TO APPLY

When a producer wants this service, here's what he does:

He arranges to have his cattle slaughtered in a federally inspected packing plant or a non-federally inspected plant which is approved to receive the Federal meat grading service. He obtains the packer's permission to have the carcasses evaluated by a Federal meat grader. The producer and the packer decide which of them will be billed for the cost of the evaluation service.

IDENTIFYING THE CATTLE

The producer can identify his cattle by the use of metal or plastic ear tags, ear tattoos, back tags furnished by the Meat Grading Branch, or by any other similar identification system approved by the local meat grading supervisor. Positive identification of the carcass depends entirely upon proper identification of the animal before slaughter and requires close cooperation among the packer, producer, and grader concerning the date and time of slaughter. The producer must attach the back

The new carcass evaluation service is based on positive identification of the live animal and its carcass. It is suitable, therefore, for use in sire evaluation and other performance testing programs. Under the carcass evaluation service, USDA meat graders will provide *any* or *all* of the information listed on the "Beef Carcass Evaluation Report" shown on the back. On request, they will also furnish information on other characteristics which they are able to evaluate accurately. For a nominal fee, graders will make a subjective evaluation (estimate) of such factors as ribeye area and yield grade for those who desire this information.

When less detailed information is requested—such as only carcass grade and weight—the information may be furnished on a regular grading certificate.

Then the producer requests the carcass evaluation service from the nearest office of the Meat Grading Branch. These offices and their telephone numbers are listed on the back. When requesting the service, the producer tells the Meat Grading Branch office where the cattle are to be slaughtered, the factors he wishes certified, the number of animals involved, the date and approximate time of slaughter, and who is to be billed for the service.

tags or ear tags securely so they will not be lost in handling and shipment to the slaughtering plant. Back tags must be attached high on the right shoulder.

Regardless of the method used to identify the live animals, the Meat Grading Branch furnishes the producer three copies of a form for listing the animal numbers. One copy of this listing is used as a check list at the time of slaughter, one copy for the meat grader, and one is returned to the producer with the official records.

MAINTAINING IDENTITY

In federally inspected packing plants, a Federal meat inspector will transfer the identity of the live animal to

its carcass. In non-federally inspected plants this may be done by a Federal meat grader or a meat inspector.

EVALUATING AND REPORTING

After the carcasses have been thoroughly chilled, the meat grader evaluates the carcasses for each of the factors requested by the producer and records the data on the "Beef Carcass Evaluation Report" or another Meat Grad-

ing Branch form if the complete service is not requested. Copies of these completed forms are furnished to the person requesting the service.

COST

Charges for the service are made at the regular rate for grading meat plus any expenses incurred for travel

or for transferring the identification of the live animal to the carcass.

WHERE TO APPLY

Requests for the Beef Carcass Evaluation Service should be made to: Supervisor, Meat Grading Branch, Livestock Division, Consumer and Marketing Service, U. S. Depart-

ment of Agriculture, at the closest of the following addresses:

EASTERN

Georgia—50 Seventh St., N.E., Room 245, Atlanta 30323, Tel: 404 526-5158
 Michigan—6750 Dix Ave., Room 204, Detroit 48209
 Tel: 313 841-2050
 New York—346 Broadway, Room 619, New York 10013
 Tel: 212 264-1122
 Ohio—Livestock Exchange Building, 3129 Spring Grove Ave., Cincinnati 45255, Tel: 513 541-2125
 Pennsylvania—Room 604-C, U. S. Customs House, Philadelphia 19106, Tel: 215 597-4535
 Tennessee—465 W. Trigg Ave., Memphis 38106
 Tel: 901 948-2815
 Virginia—203 N. Governor St., Room 497-C, Richmond 23219, Tel: 703 644-4111 X-2570

CENTRAL

Illinois—Livestock Exchange Building, Room 522, Chicago 60609, Tel: 312 828-5286
 —P.O. Box 187, 27 Livestock Exchange Building, National Stockyards 62071, Tel: 618 274-2305
 Indiana—244 Livestock Exchange Building, Indianapolis 46221, Tel: 317 633-7227
 Iowa—Iowa Building, Room 205, Des Moines 50309
 Tel: 515 284-4572
 —255 Livestock Exchange Building, Sioux City 51107, Tel: 712 252-0259
 Minnesota—201 Federal Building, South St. Paul 55076
 Tel: 612 451-6877
 Missouri—760 Livestock Exchange Building, Kansas City 64102, Tel: 816 374-5331
 Nebraska—609 Livestock Exchange Building, Omaha 68107, Tel: 402 731-2014

WESTERN

California—5555 Eastern Ave., Bldg. 6, Section C (Los Angeles), Bell 90201, Tel: 213 268-1392
 —630 Sansome St., Room 717, San Francisco 94111, Tel: 415 556-5815
 Colorado—403 Livestock Exchange Bldg., Denver 80216, Tel: 303 297-3283
 Oklahoma—232 Livestock Exchange Building, Oklahoma City 73108, Tel: 405 232-5425
 Texas—233 Livestock Exchange Building, Fort Worth 76106, Tel: 817 335-2879
 Utah—200 Livestock Exchange Building, P.O. Box 390, Ogden 84402, Tel: 801 399-6211
 Washington—605 Federal Office Building, Seattle 98104, Tel: 206 583-4410

FORM LS-106
(3-1-66)

BEEF CARCASS EVALUATION REPORT

U. S. DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE
LIVESTOCK DIVISION

USDA NO.	OTHER IDENTIFICATION	BREED (<i>As supplied by owner</i>)	MEAT GRADING CERTIFICATE NO.	
NAME OF PRODUCER		NAME OF PACKER		
1 QUALITY GRADE BY THIRDS	A. CONFORMATION, MARBLING, AND MATURITY FACTORS			
	CONFORMATION	DEGREE OF MARBLING	MATURITY (APPROXIMATE AGE SHOWN) (<i>Circle one</i>)	
			<div style="display: flex; justify-content: space-around; font-weight: bold; font-size: 1.2em;"> A B C D E </div> <div style="display: flex; justify-content: space-around; font-size: 0.8em;"> (Under 30 mos.) (30 to 48 mos.) (Over 48 mos.) </div>	
B. OTHER FACTORS				
TEXTURE OF MARBLING (<i>Check one</i>)				
<input type="checkbox"/> FINE <input type="checkbox"/> MEDIUM <input type="checkbox"/> COARSE				
COLOR OF LEAN (<i>Check one</i>)				
<input type="checkbox"/> VERY LIGHT CHERRY RED <input type="checkbox"/> CHERRY RED <input type="checkbox"/> SLIGHTLY DARK RED <input type="checkbox"/> MODERATELY DARK RED <input type="checkbox"/> DARK RED <input type="checkbox"/> VERY DARK RED <input type="checkbox"/> BLACK				
FIRMNESS OF LEAN (<i>Check one</i>)				
<input type="checkbox"/> VERY FIRM <input type="checkbox"/> FIRM <input type="checkbox"/> MODERATELY FIRM <input type="checkbox"/> SLIGHTLY SOFT <input type="checkbox"/> SOFT <input type="checkbox"/> VERY SOFT <input type="checkbox"/> EXTREMELY SOFT				
TEXTURE OF LEAN (<i>Check one</i>)				
<input type="checkbox"/> VERY FINE <input type="checkbox"/> FINE <input type="checkbox"/> MODERATELY FINE <input type="checkbox"/> SLIGHTLY FINE <input type="checkbox"/> SLIGHTLY COARSE <input type="checkbox"/> COARSE <input type="checkbox"/> VERY COARSE				
2 YIELD GRADE BY TENTHS	YIELD FACTORS			
	CARCASS WEIGHT (<i>From packer's hot wt. tag</i>)	FAT THICKNESS (<i>Inches, nearest 1/10 in.</i>)	RIB EYE AREA (<i>from Grid</i>)	KIDNEY, PELVIC AND HEART FAT (<i>As percent of carcass weight</i>)
	LB.	IN. IN.	SQ. IN.	PCT.
	ACTUAL	ADJUSTED	BY TENTHS	ESTIMATED



(DATE)

(SIGNATURE OF GRADER)